



Mozzarella

Traditional

Ingredients & equipment

- 2 Litre Milk
- Rennet
- Cheese Cloth
- Thermometer
- Mozzarella Starter
- Cheese Salt
- Curd Knife & Scoop
- Syringe

Directions

1. Slowly heat milk to 40°C in a stainless steel pot.
2. Once at temp, sprinkle Mozzarella culture onto milk, let sit and rehydrate for a minute before stirring in well.
3. Add 0.4 ml of Rennet via syringe (0.2mL per litre of milk) diluted in 25 ml cool boiled water. Mix in well for 1 minute.
4. Cover and allow milk to set for 30 minutes. Maintain the temperature at 40°C.
5. Cut curds into 1.5cm cubes using curd knife, then let stand for 5 minutes.
6. Over the next 40 minutes, gently stir curds using the Curd scoop, allow the temp to reach 42°C over this period.
7. Stir intermittently over the next 1½ hours then drain off the Whey using a cheesecloth line colander, transfer curds back to the stainless steel pot.
8. Keep the curd warm at 42-43°C. This will cause the curd to fuse together into a single mass. flip curd mass over to keep it warm. Whey will continue to spell out, drained off as necessary.
9. Using the drained whey (or fresh water) heat to 70°C, very carefully place curd mass into the heated liquid, using thick gloves, stretch and mould curds into Mozzarella shaped balls, if curds are not stretching enough, sit in heated liquid for longer.
10. Once desired shape is made, place Mozzarella balls onto ice cold water to set.
11. Make Brine solution by mixing 200g of Cheese salt into 1 litre of warm water, allow the brine to cool completely before adding the Mozzarella ball into it. Make sure the balls are completely covered in brine. Store in fridge until ready to use.

Notes

- Fresh Full Fat non Homogenised Milk is recommended for this recipe.
- Mozzarella Curds stretch best when the pH is between 5.0 and 5.4
- The Mozzarella can last up to 3-4 weeks in the fridge however, the stretching properties of the cheese will be best up to 7 days from making.
- Depending on the milk, process and other factors, you should get roughly 165 grams of Mozzarella from 1 litre of milk.